




t'afia

a toast which means "to your health" & "the deal is done"


bar bites

herb-roasted nuts	3.	texas farmstead cheese pairing 	8.
castelvetrano olives	5.	sashimi tempura nori roll, orange chili sauce	8.
organic edamame, gomaishio	4.	medjool dates stuffed with chorizo, wrapped in bacon	3. ea

small plates

market soup: parsnip (vegan) 	8.	avocado "sashimi," almond sambal	8.
sweet potato soup with ginger & cream	7.	beets, baby frisee, cambazola, candied walnuts, orange vinaigrette	8. 8
heirloom tomato & pickled beet salad, buttermilk herb dressing 	8.	endive & cremini mushroom, bleu cheese, candied walnuts, white balsamic-white truffle vinaigrette	9.
mushroom pate, crostini	8.	red potatoes, bacon, maple & nutmeg	9.
mediterranean bowl: preserved lemon hummous, red bell pepper & pomegranate puree, tapenade	10.	bowl of yellow corn grits & mascarpone	5.
B.L.T.: braised bacon, bibb lettuce, heirloom tomatoes, french milk bun, red russian dressing	9.	texas cheese selection	14.
field greens & farro, goat cheese, sherry-walnut vinaigrette	7.	serrano ham, accompaniments	13.
real ale brown ale-battered criminis, soy-ginger sauce	7.	broken arrow venison chili, spoonbread, creme fraiche, red onion	12.
		spaghetti & meatballs, heirloom tomato sauce with tito's vodka	14.
		portobello stew, cashew & walnut croquettes	13.

large plates

chermoula scallops, red quinoa, lemon sauce	22.
pistachio arctic char, curried spinach, mandarin sauce	22.
crisp flat buddy's chicken, milled potatoes, salsa verde	20.
porterhouse pork chop, yellow corn grits, mascarpone, padrone peppers	25. 
balsamic caramel beef cubes, peppers & onions, sticky rice, shaved coconut	20.
the burger: ribeye & sirloin patty, blue or cheddar cheese, lavender-black pepper pizzette, lemon aioli, shoestring potatoes	15.

proteins

charred criminis with marinated tofu	15.
ancho chili-agave chicken paillard	15.
grilled scallops	15.
arctic char filet	20.
gulf shrimp & sausage brochettes	20.
yellowfin tuna, miso-marinated	30.
beef filet	30.


sides

beets with saba & candied walnuts	7.
greens, roasted garlic & lime juice	
carrots with pepperoncinis & sundried tomatoes	
milled kennebec potatoes	
long-cooked broccoli with harissa	
mac & cheese	
yellow squash & caramelized onion gratin	

7. +

saucers

blossom butter
golden raisin chutney
herb aioli
katz coffee rub
lemon butter
lime-soy mignonette
port wine demi
salsa
sesame salt
sweet-hot mustard

 Items may be combined, with a dessert, to create a 5-course Local Market Tasting Menu for 45 dollars; add a texas wine with each course (3 oz pour) for an additional 20 dollars.

EAT WHERE YOUR FOOD LIVES™

20% service fee added to tables of 5 or more; no separate checks for parties of 5 or more
 executive chef/owner: monica pope www.tafia.com 3701 travis - houston - tx - 77002 713-524-6922

t'afia is available for private lunches & brunches
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